



# SORELLE BRONCA

## VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

A vivacious, lively and frothy sparkling wine with a very fine, persistent perlage readily revealing its floral aromas. Well-balanced softness and acidity come together to make the wine tangy and harmonious.



**Variety:** 100% Glera (formerly known as Prosecco)  
**Production district:** San Pietro di Feletto and Vidor  
**Vineyards:** Guizza, Le Rive, Scandolera, Rolle  
**Altitude:** From 250 to 320 metres above sea level  
**Yield per hectare:** 11,000 kg/ha average  
**Vine training system:** Guyot  
**Vine density:** 5,500 plants/ha  
**Harvest period:** From 10 to 20 September  
**Fermentation tanks:** Stainless Steel  
**Fermentation temperature:** 15°C  
**Fermentation and presa di spuma:** 45 days

**Alcohol content:** 11% vol.  
**Total acidity:** 5.80 gr/t  
**Sugar residue:** 13.0 gr/t  
**Serving temperature:** 4 °C

### ORGANIC CULTIVATION - IN CONVERSION

#### SENSORIAL QUALITIES

##### Appearance

Straw yellow with greenish highlights, a persistent mousse and fine perlage.

##### Fragrance

This wine has a very lively and complex composition of aromas with hints of white fruit, acacia flower and wisteria.

##### Flavour

The well-balanced acidity and sugar level gives the wine good harmony and depth which highlights the aromatic complexity of the fragrance.

#### FOOD PAIRINGS

Excellent as an aperitif with savoury treats, this wine is perfect for celebrations and can be enjoyed with traditional cakes or desserts made from seasonal fruits.

#### Recommended glass:

RIEDEL Vitis series 403/8 or ZAFFERANO Venezia series 1131.



#### SIZES

Classica 0.75 L  
Magnum 1.5 L  
Jeroboam 3 L

#### GIFT PACKS

1, 2 or 3 Classica bottles  
1 Magnum

#### CASES

Europe: 6 Classica bottles packed flat, single layer  
Rest of the world:  
12 Classica bottles

[www.sorellebronca.com](http://www.sorellebronca.com)

